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FOOD PATENTS



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Central Food Technological Research Institute,
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ENGINEERING AND EQUIPMENT

- 148 Enzymatic temperature change indicator

MASSACHUSETTS INSTITUTE OF TECHNOLOGY

United States 4 826 762 (1989)

- 149 Improved solar cooker

HARISH CHANDRA AGRAWAL

India 162 938 (June 1985)

The patent describes a solar cooker which has the following advantages over the conventional solar cookers. It is about 40% lighter in weight as compared to the conventional solar cookers; it is more convenient in operation and maintenance because smaller size minorstrips are used and these are fixed in position; and tracking is not required for atleast one and half hours or so.

- 150 An improved lid for the pressure cookers or the like vessels and the pressure cooker or the like vessels comprising the same.

EXPO GAS CONTAINERS PVT LTD.

India 164 065 (January 1989)

The patent relates to an improved lid for the pressure cookers having pop type valve arrangement for releasing steam and steam which automatically seals on formation of steam and can be used over and over and the lid handle is provided with a novel locking arrangement for locking the lid on to the cooker body which permits the opening of the cooker only after the steam is released, thus preventing burning due to sudden release of large quantity of steam when the cooker having existing type of lid is opened.

- 151 An improved wet grinder

THIRUMALAI ANANDAM PILAI VIJAYAM

India 163 121 (August 1988)

The patent describes a wet grinder where the soaked grain is placed over a rotating flat circular stone and crushed by a vertical force exerted by one or more cylindrical stones kept pressed on the flat stone and revolving on the flat stone, unlike in the present wet grinders, where in the grains are crushed by a lateral force in a crushing pit formed within a rotating lower stone. The present wet grinder is more efficient and faster and has a facility to drain out the ground food grain without using hands.

- 152 Apparatus for stunning of animals by electric current

VSESOJUZYNY NAUCHNO-ISSLEDOVATELSKY INSTITUT MYASNOI
PROMYSHLENNOSTI

India 163 082 (August 1988)

The patent relates to apparatus for stunning of animals by electric current. It ensures a reliable stunning of animals with simultaneous improvement of the quality of the meat.

- 153 An apparatus and method for extracting liquid from a humid mass

CENTRE DE RECHERCHE INDUSTRIELLE DU QUEBEC

India 164 375 (March 1989)

The patent relates to a system and method of extracting a liquid contained in a humid mass. The extraction takes place by pressurizing the mass to cause the liquid to flow out of the mass.

- 154 Process and apparatus for uniformly forming individual food pieces from a mass of flowable material

FRITO-LAY INC

United States 4 837 382

- 155 An improved water filter

INDIRA DEVII VERMA

India 164 659 (April 1989)

The patent refers to an improved water filter which is easy to manufacture, cheap in original costs and is efficient. It consists of a housing or a container with an inlet at the top for introduction of water to be filtered, an outlet at the base for discharge of the filtered water characterized in a support plate being suspended from the upper end of the housing or container by means of a resilient member to form a first and a second chamber

in the housing each of variable volume, a filter or a plurality of filters supported on the support plate in the space forming the first chamber.

- 156 A machine for carrying out the fermentation of tea by exposure to ultraviolet radiation

CHITANJILAL HARIPRASAD

India 162 831 (July 1988)

The patent describes a machine for carrying out the fermentation of tea by exposure to ultraviolet radiation. The exposure of tea dhrols to ultraviolet energy increases the rate of formation of colouring constituents of black tea.

- 157 A device for withering tea leaves in a continuous and controlled manner

TEA RESEARCH ASSOCIATION

India 163 067 (August 1988)

The patent relates to a device having arrangements for continuous feeding and continuous discharge and since the tea leaves are thinly spread on trays a good uniformity in withering is obtained and the tea leaves are withered in a controlled manner and also in a continuous manner. Since the trays for the tea leaves are dispersed in an inclined position utilising a larger vertical space thereby saving horizontal (floor) space, a large, vertical space is filled with tea leaves, even with the thin spread on the trays, for getting a high capacity, while occupying a small area.

- 158 Mechanical sorters for processed tea leaves

STEELSWORTH LTD.

India 146 931 (May 1979)

The patent relates to a mechanical sorter for processed tea leaves to sort the material into grades of different sizes which is quick, easy and efficient to operate. The rate of feeding of the material into the sorter can be effectively controlled.

- 159 Apparatus for discharging bulk material from silos

GUSTAN SCHADE MASCHINENFABRIK GMBH & CO.

India 164 475 (March 1989)

The patent refers to an apparatus for discharging bulk material from silos, with a clearing device which removes the bulk material on the surface of the heap of the bulk material. It can be raised and lowered in the silo. It feeds the bulk material to a telescopic gravity tube extending vertically through the silo and coupled to the clearing device in such a way that, by being pushed in and out telescopically, it follows the stroke movements of the clearing devices.

- 160 A silo comprising a structure composed of assembled modular elements

S.A. CHAUDRONNERIE VIRY ET FILLS

India 162 956 (July 1988)

The patent concerns vertical constructions especially of increased heights and preferably silos for stocking and loading cereals or other bulk products, such as starch, lime etc. The process is inexpensive and easy to implement.

- 161 An enclosed structure suitable for storing particulate solids

JOHN VINCENT MOORE PVT LTD.

India 163 110 (August 1988)

The patent describes an enclosed structure for storing particulate solids such as grains. This method permits erection of silos of even very large dimensions without the need for a crane and principally requires the use of only in light expensive hand operated equipment. It also allows complete safety in the erection of prefabricated silos without the use of expensive and involved growing systems; and which can be carried out regardless of the onset strong winds during the erection process.

- 162 Automatic paddy seedlings transplanting machine

AWADESH KUMAR SHARMA

India 162 939 (July 1988)

The project provides a paddy seedling transplanting machine which would transplant paddy seedlings automatically thereby avoiding the handicaps of the conventional machines.

- 163 Device for scraping kernels of coconuts

SARWESWARA SOMAYAJULU YECHURY

India 164 478 (March 1989)

The patent describes the invention of a cutter or scraper device for attachment to the drive shaft of a kitchen mixing machine or mixie which will not permit the coconut half which is being scraped to fly off even if it falls off the hand pressing it against the cutter or scraper, but will support the coconut half and another device for insertion in the electric current supply circuit of the electric motor of the mixing machine for reducing the speed of the motor and increase its torque. The coconut scrapings produced by the machine are fluffy and larger in volume and weighs more than scrapings obtained with manually operated scrapers from coconuts of same size and weight. This is because in this device the scrapings of coconut are not pressed and as such no juice or milk is removed from the scrapings.

164 Garlic food extractor

RATNAKAR GANESH PATWARDHAN

India 164 514 (April)

The patent relates to an apparatus in which pods of garlic can be placed and the pulp separated from the outer jacket. The apparatus is inexpensive and can perform separation operation on a plurality of pods. It comprises of a container and a crusher both having handles and connected to each other by means of pivoting rivet. When the handles are pressed, the crusher will move into the container and the container being provided with a holding bracket has perforated base through which the garlic pulp can be pressed out.

165 Process for thermal treatment of a food, especially cheese or meat products; process for marking of foods, apparatus for implementation of this process and foods marked by this process

BONGRAIN (SA)

France 2 621 529 (1989)

PRESERVATION AND PACKAGING

166 Process for preservation of raw, packaged perishable foods of vegetable origin

DRULHE-ALEMAN

France 2 610 289 (1988)

- 167 A process for preparing a food composition

SOCIETE DES PRODUIT NESTLE SA

India 163 012 S(July 1988)

The patent relates to a process for preparing food compositions having antioxidants obtained by the extraction of tea leaves at temperatures of between 130 C to 210 C. Food materials that may be stabilized against oxidation are frying oils and fats, potato flakes, bakery products, meat emulsions, precooked cereals, instant noodles, soybean milk, chicken products, emulsion products such as sausage, mayonnaise and margarine frozen fish, frozen pizza, cheese and animal foods.

- 168 Solid state ceramic microwave heating susceptor (for disposable food packages) utilizing compositions with metal salt moderators

GENERAL MILLS INC.

United States 4 825 024 (1989)

- 169 Process for continuous heat treatment of products comprising a liquid containing solid particles

STORK AMSTERDAM BV.

Netherlands 8 802 714 (1989)

- 170 Process and device for frying of foods

SCHAAF (W)

Germany 3 737 444 (1989)

- 171 Process and device for smoking of foods

SODI OUEST SARL

France 2 620 600 (1989)

- 172 Process of pasteurizing or sterilizing edible foodstuffs.

STEELTIN CAN CORP.

United States 4 816 269 (1989)

- 173 Dehydration of hydrous product using anhydrous lactitol
HAYASHIBARA SEIBUTSU KAGAKU KENKYUJO

United States 4 826 825 (1989)

- 174 Process for drying of proteins

CASPERS (G)

Germany 264 609 (1989)

- 175 Process for dehydration of foods, especially products of vegetable origin

COOPERATIVE AGRICOLE DESHYLAON

France 2 620 904 (1989)

- 176 An improved refrigeration device for cold storages

COUNCIL KOF SCIENTIFIC AND INDUSTRIAL RESEARCH

India 162 998 (July 1988)

The patent has invented a device where refrigeration can be produced in excess of the requirements when the central station electricity is available and utilised during the periods of load shedding, ensuring in the process continued availability of refrigeration to the storage, without incurring extra costs of diesel electricity. It is an adjunct to the presently used refrigeration device and makes use of the excess capacity normally provided in the form of stand by equipment and over size equipment selection.

- 177 Process for continuous cooling of extruded product and equipment for implementation of this process

France 2 620 804 (1989)

- 178 Process and device for packaging of items

STORK PMT BV

Netherlands 8 702 380 (1989)

- 179 Microwaveable package for packaging combination of products and ingredients
PACKAGING CONCEPTS INC.
United States 4 806 371 (1989)
- 180 Formed polymer film package for microwave cooking (e.g. of pop corn)
PACKAGING CONCEPTS INC.
United States 4 808 421 (1989)
- 181 Baby feeding packs
MB KGROUP P/C
United States 4 830 205 (1989)
- 182 Beverage package and a method of packaging a beverage containing gas in solution
ARTHUR GUINNESS SON & CO. LTD.
United States 4 832 968 (1989)
- 183 Method of making a bottle and packaging a water ration therein
HELIN (SA)
United States 4 832 965
- 184 Method and apparatus for making label wrapped containers
OWENS-ILLINOIS PLASTIC PRODUCTS INC.
India 162 833 (July 1988)

The patent relates to a method and apparatus for wrapping plastic labels around a container on a continuous production basis without using a hot-melt adhesive with its resultant drawbacks.
- 185 Container with plastic label and method of making the container
OWENS-ILLINOIS PLASTIC PRODUCTS INC.

India 162 834 (July 1988)

The project relates to a container with plastic label and method of making the container. It provides an attractive product that is easily recycled, a plastic label being wrapped around a container using a solvent-seal system, that eliminates the drawbacks associated with the use of hot-melt adhesive systems.

- 186 A packaging laminate which is suitable for the manufacture of packing containers

TETRAPAK INTERNATIONAL AB

India 162 761 (July 1988)

The patent relates to a packing laminate for the manufacture of packing containers comprising a carrier layer of a material imparting stiffness and at least one layer of liquid-tight material. By mixing LLDPE and LDPE an internal layer is obtained, the coefficient of elongation of which is not appreciably affected during extrusion of the layer, which means that stress-cracking does not occur even on prolonged contact with edible oil. To assure a good adhesion between the inner layer consisting of LLDPE (low density polyethylene and LDPE and adjacent layers of usually aluminium foil, use is made of an intermediate adhesion layer which preferably consists of a partially neutralised EAA (Ethylene acrylic acid) - a copolymer of ethylene and acrylic acid.

- 187 A container of a food or beverage product

METAL BOX PUBLIC LTD CO.

India 164 491 (March 1989)

The patent refers to a method of making a container having a tubular wall of biaxially oriented thermoplastics material and end closure closing the ends of the wall. The end closures maybe of a metal such as tinplate or aluminium. They may be attached releasably or otherwise. The container maybe used for packaging of processed foods and carbonated beverages.

- 188 Small capacity container convertible to a glass or other drinking utensil

SOREAU (MLG)

France 2 621 012 (1989)

- 189 Ventilated plastic container

GUILLIN (F)

France 2 622 535(1989)

190 Closures for containers

METAL BOX P/C

India 164 408 (March 1989)

The patent relates to tear open closures for carbonated beverage containers of the kind which have a pouring aperture and a venting aperture in one end of the container.

191 A closure for a container body and the said closure and a container body assembly

JOHNSEN & JORGENSEN (PLASTICS) LTD.

India 164 424 (March 1989)

The patent refers to the provision of an improved temper-resistant container body and closure assembly in which the container body has a mouth and an external projecting bead around the outside of the body below the mouth. The invention provides the closure with a plurality of spaced apart individual legs instead of providing a complete annular bead encircling the inside of the band. This makes possible for the band not only to expand as it passes over the bead on the body but as the legs pass over the bead the band momentarily loses its circular formation in a reshaping adjustment.

192 Method for manufacturing a can-like container

ESSELTE PAC AKLTIEBOLAG

India 164 452 (Oct 1985)

The patent relates to the manufacture of pot-like containers comprising a sleeve formed container body or jacket having at least at one end thereof an end closure. The different parts of the container are made of a material suited for being sealed by means of constant heat welding high frequency welding or ultrasonic welding and the end closure is introduced in the open end of the jacket and is secured by constant heat welding, high frequency welding or ultrasonic welding.

193 Method of and apparatus for forming a reinforced can end

METAL BOX

India 164 242 (February 1989)

The patent relates to a method of and apparatus for forming a can end which is highly resistant to internal pressure when sealed to a product-containing can.

- 194 A pouch for packaging and dispensing of a liquidous material
UNISYSTEMS PRIVATE LTD.

India 163 178 (August 1988)

The patent relates to a pouch which has means to prevent a spillage of the liquid when the pouch is resting a horizontal position. The liquid does not spill through the opening formed at the tearzone due to the capillary action. So a discharge of the liquid can take place only upon a manual pressure being applied on the liquid.

- 195 Bag with absorbent insert

PARAMOUNT PACKAGING CORP.

United States 4 815 590 (1989)

- 196 A collapsible box structure

RAJKUMAR RAI

India 144 310 (April 1978)

The patent relates to a wooden box structure used for packing materials such as tea, fruits etc. or for anyother purpose for which a box is normally used. The box is collapsible wherebyit can be easily transported in collapsed condition and then turned into a box at the site where it is to be used for packaging purposes.

- 197 Box for items especially confectionery e.g. dragees

SIGUIER (M)

France 2 623 165 (1989)

- 198 Process for control of the quantity of a product packaged in a continuous tubular casing

JEAN CABY & CIE SARL

France 2 620 902 (1989)

CHEMISTRY AND ANALYSIS

199 Method for forming an edible product

NABISCO BRANDS INC.

United States 4 835 000 (1989)

200 Process for preparation of amino acid mixtures

LIESKE (B)

Germany 264 915 (1989)

201 Process for preparing an edible dispersion

UNILEVER NV.

Europe 0 293 980 (1988)

202 Microwave absorbing composite

MINNESOTA MINING & MANUFACTURING CO.

Europe 0 312 333 (1989)

203 Method for aseptically processing a food product

GRAHAM CORP.

United States 4 830 865 (1989)

204 Psyllium-containing filling compositions and methods

PROCTER & GAMBLE CO.

Europe 0 306 469 (1989)

FOOD ADDITIVES

205 Process for preparing a foodstuff composition

GENERAL FOODS CORPORATION

India 164 442 (March 1989)

The patent relates to a process for preparing a foodstuff composition, particularly to certain acids of arylalkylketones, well suited as sweetness inhibitors in edible foodstuffs. It consists of adding to a foodstuff containing a sweetener, a food acceptable sweeteners inhibiting amount of a sweetness inhibiting compound; without adding any off tastes such as bitterness, acidity etc. to the foodstuff.

- 206 A method of making an edible firm gel composition capable of being ground for producing soft-textured baked product

NABISCO BRANDS INC.

India 164 120 (January 1989)

The patent refers to a process by which a relatively neutral-flavour gel ingredient is produced and incorporated in a base dough for the preparation of soft, edible, baked products, especially soft cookies in varieties such as chocolate chip, peanut butter, molasses etc. the soft, edible, baked products having surprisingly long and extended shelf life.

- 207 Gelling agents and thickeners based on Cassia-galactomannans

DIAMALT AG

United States 4 826 700 (1989)

- 208 Process for producing a green leaf essence

GENERAL FOODS CORPORATION

United States 4 806 379 (1989)

- 209 Instantized polysaccharide granules, their preparation and use

MERO ROUSSELOT SATIA

France 2 622 198 (1989)

- 210 Process for preparation of vinegar with acetic acid concentration greater than 12 g/100 ml

HEINRICH FRINGS GMBH & CO.

Germany 3 143 560 (1989)

211 Flavour retaining food product

INTERNATIONAL FLAVOURS & FRAGRANCES INC.

Europe 0 306 000(1989)

212 Process for the preparation of a flavoured foodstuff as well as a foodstuff obtainable

UNILEVER NV.

Europe 0 298 552 (1989)

213 Xylitol coated comestible and method of preparation

WARNER-LAMBERT CO.

United States 4 828 845 (1989)

214 A method for producing a moisture stable fixed volatile flavourant product

GENERAL FOODS CORPORATION

India 162 856(July 1988)

The patent relates to a method for fixing acetaldehyde in an essentially mannitol substrate which is composed of 65-90% mannitol and 10-35% of a carbohydrate impurity. The impurity may be composed of a saccharide material, with atleast 95% by weight being equal to or greater than a disaccharide or any combinations thereof

215 Sweetener delivery systems containing polyvinyl acetate

WARNER-LAMBERT CO.

United States 4 824 681 (1989)

216 Sweetener, its manufacture and use

RUDOLF WILD GMBH & CO. INTERNATIONAL

Germany 3 741 961 (1989)

217 Diet fortification

SOCKER BOLAGET AB

PCT International WO 89/01740 (1989)

CEREALS AND MILLETS

218 Cereal products naturally sweetened with fructose

NABISCO/CETUS FOOD BIOTECHNOLOGY RESEARCH PARTNERSHIP

219 Method for preparing a cereal

NABISCO BRANDS INC

United States 4 834 988 (1989)

220 Process for parboiling rice

VELUPILLAI (L)

United States 4 810 511 (1989)

221 Non-aqueous processing of rice

UNCLE BEN'S INC

United States 4 810 519 (1989)

222 Low manganese high protein rice flour

BRISTOL-MYERS CO.

United States 4 830 861 (1989)

223 Processes for recovery of products from waxy barley

BARCO INC.

Europe 0 192 677 (1989)

224 Process for roasting of maize

DOUWE EGBERTS KONINKLIJKE TABAKSFABRIEK-KOFFIEBRANDERIJEN-
THEEHANDEL NV.

Netherlands 8 703 056 (1989)

PULSES, OILSEEDS AND NUTS

- 225 Process and apparatus for the rapid rehydration of legumes and the like

ZANICHELLI MECCANICA SPA

Europe 0 308 542 (1989)

- 226 Partially deamidated oilseed proteins and process for the preparation thereof

SHIH (FS)

United States 4 824 940 (1989)

- 227 Process for making crackers containing sunflower seeds

NABISCO BRANDS INC.

India 163 666 (October 1988)

The patent relates to process for making crackers containing sunflower seeds. It is a baked product comprising a dough and a quantity of stabilized edible seeds incorporated into the dough prior to shaping and baking of the dough into the final product.

- 228 Process for honey roasting nuts

NABISCO BRANDS INC.

United States 4 828 858 (1989)

- 229 Sealing lid for a storage container for a nut nougat cream

FERRERO OHG MBH

Germany 8 712 641 (1989)

- 230 Reduced calorie peanut butter product

WINTERS CANNING CO.

United States 4 814 195 (1989)

- 231 Nutmeg emulsion and process for making same

CREAM OF NUTMEG CORPORATION

United States 4 832 974 (1989)

TUBERS, VEGETABLES AND FRUITS

- 232 Emulsions based on avocado pulp, other fruits and vegetables and their pulps, equipment for their manufacture, and prepared foods made, using this equipment

DESJONQUERES (O)

France 2 621 224 (1989)

- 233 Basket-type package for atleast two layers of fruit or vegetable products having a roundish shape (e.g. apples, oranges, peaches)

NESPAK SPA.

Europe 0 292 715 (1988)

- 234 Method of treating fruits and vegetables for marketing

DEMEULEMEESTER (JR)

United States 4 832 963 (1989)

- 235 Process for preservation of potatoes

TOP FOODS ELBURG BV

Netherlands 8 702 355 (1989)

- 236 Process for preparation of shaped, frozen foods from potatoes

URBAN (B)

Germany 266 499 (1989)

- 237 Method of making dehydrated hash brown potato mixture

WILLARD (MJ)

United States 4 828 856 (1989)

- 238 A process for preparation of preserve of radish

AXLE PLAN CORPORATION

India 164 292 (February 1989)

This patent relates to a preserve of radish whose external appearance and form, taste and mouthfeel, have been improved and elevated to such a high level as adapted for use as accessories of cakes of high grade by removing the peculiar tang of the radish, by deodorization treatment and improving the texture of the radish by the plasticization of the structure.

- 239 Dried green vegetable and method of preparation

GENERAL MILLS INC.

United States 4 832 969 (1989)

SUGAR, STARCH AND CONFECTIONERY

- 240 Process for removal of undesirable organic substances and inorganic anions from sugar solutions

HOLL (W)

Europe 0 308 521 (1989)

- 241 Procedure for determination of the activity of glucoamylase in starch hydrolysis

KAISER (G)

Germany 265 169 (1989)

- 242 Process for production of a heat-stable glucoamylase preparation

BUTTNER (R)

Germany 265 163 (1989)

- 243 Separation of mannose (from glucose or mannose containing mixtures) by selective adsorption on zeolitic molecular sieves

UNION CARBIDE CORP.

Europe 0 115 631 (1989)

- 244 Process for demineralizing (by ion exchange) a sugar containing solution (particularly high-fructose corn syrup

DOW CHEMICAL CO.

Europe 0 292 662 (1988)

- 245 Edible starch product

UNILEVER PLC.

Great Britain 2 208 652 (1989)

- 246 Starch hydrolyzate product and method for producing the same

PENFORD PRODUCTS CO.

United States 4 810 307 (1989)

- 247 Microwave puffable half products of starch-containing material and their production process

CANADIAN PATENTS & DEVELOPMENT LTD.

Europe 0 312 363 (1989)

- 248 Gellan gum/starch blends

MERCK & CO. INC.

Europe 0 291 228 (1988)

- 249 Process for preparation of modified starches

KETTLITZ (B)

Germany 266 497 (1989)

- 250 Shaped body of a confection product

SCHOLLER LEBENSMITTEL GMBH & CO.

United States 4 828 854 (1989)

- 251 Process for production of a cultured tofu and product produced therefrom

ROWAT (S)

United States 4 816 266 (1989)

- 252 Method of forming an image with photographic likeness on chocolate and product thereof

CHOCOLATE PIX INC.

United States 4 832 966 (1989)

- 253 Fruit-containing chocolate products and process for their preparation

AGRO INDUSTRIA INNOVACIOS VALLALAT

United States 4 837 042 (1989)_

- 254 Fat for chocolate

UNILEVER NV

Europe 0 293 194 (1988)

- 255 Reduced calorie and reduced fat chocolate confectionery compositions

PROCTER & GAMBLE CO.

United States 4 810 516 (1989)

- 256 Chewing gum containing sweet protein and salt

WRIGLEY JR CO.

PCT International WO 89/02703 (1989)

- 257 Consistently soft-chew textured gum composition

WARNER-LAMBERT CO.

- United States 4 834 986 (1989)
- 258 Chewing gum and confectionery composition containing a soy flavour enhancer
WARNER-LAMBERT CO.
United States 4 832 962 (1989)
- 259 Chewable tooth cleaning composition
WARNER-LAMBERT CO.
United States 4 828 820 (1989)
- 260 Non-staling gum composition with improved wrappability
WRIGLEY JR CO.
United States 4 824 680 (1989)
- 261 Method of making chewing gum
WRIGLEY JR CO.
United States 4 806 364 (1989)
- 262 Heterogeneous chewing gum composition and method of preparation
WARNER-LAMBERT CO.
United States 4 808 418 (1989)
- 263 Chewing gum having antitartar activity
AVANTGARDE SPA.
Europe 0 309 414 (1989)
- 264 Novel hydrophilic plasticization system (which comprises a solution of gelatin, sorbitol and glycerin) and chewing gum containing same
WARNER-LAMBERT CO.
United States 4 804 543 (1989)

BAKERY PRODUCTS

- 265 Manufacture of calorie-reduced bakery products
FIRMA E OTTO SCHMIDT
Europe 0 311 093 (1989)
- 266 Microwaveable baked goods
GENERAL FOODS CORP.
Europe 0 305 105 (1989)
- 267 Process for using bakery additives and baker's yeast
PELLETIER (RFR)
PCT International WO 89/00009 (1989)
- 268 Alkali metal acid pyrophosphate leavening acid compositions and
methods for producing the same
TIECKELMANN (RH)
United States 4 804 553 S(1989)
- 269 Baked goods made with sucrose fatty acid esters
PROCTOR & GAMBLE CO.
United States 4 835 001 (1989)
- 270 Leavener-containing dough compositions bakeable to a moist matrix
NABISCO BRANDS INC.
United States 4 828853 (1989)
- 271 Ravioli style food product
SOCIETE DES PRODUITS NESTLE
Europe 0 307 614 (1989)

- 272 Process for producing pasta sheets
AJINOMOTO CO. INC.
United States 4 830 867 (1989)
- 273 A method of making long-term preservation cooked pasta products ready for consumption
BASTETTI (G)
Europe 0 309 413 (1989)
- 274 Extruded elongate pasta
NISSHIN FLOUR MILLING CO. LTD.
United States 4 816 281 (1989)
- 275 Process for preparing noodles and alimentary pastes and premixed flour therefor
HAYASHIBARA SEIBUTSO KAGAKUKENKYUJO
United States 4 816 272 (1989)
- 276 A method of producing frozen dough
RHEON AUTOMATIC MACHINERY CO. LTD.
Europe 0 311 240 (1989)
- 277 Low calorie, high fiber bread
NUTRI-LIFE FOODS INC.
United States 4 824 683 (1989)
- 278 Powdered composition for the preparation of baked custard-type products
GODIN (D)
France 2 622 404 (1989)
- 279 Method for controlling the spread of soft cookies

NABISCO BRANDS INC.

Europe 0 312 391 (1989)

280 Cookies containing psyllium

PROCTER & GAMBLE CO.

Europe 0 309 029 (1989)

281 Nutritional cookie

NABISCO BRANDS INC.

Europe 0 107 315 (1989)

282 Method for preparing a cup-shaped cookie

COOKIE CUP INTERNATIONAL

United States 4 812 323 (1989)

283 Method for producing a cookie having an extended shelf stable soft or chewy texture throughout the cookie

NABISCO BRANDS INC.

India 164 448 (March 1989)

The patent provides a method for mass production of cookies having an extended shelf-stable soft or chewy texture throughout for periods of from about six months to one year with proper packaging. The exceptionally long textural stability of the cookies are obtained from a coextruded dough composition which contains a liquid humectant in an amount sufficient to impart the extended shelf-stable soft texture to the cookie. In spite of the high level of liquid humectant, the coextruded dough composition possesses sufficient firmness and cohesiveness to be formed into pieces without sticking or adhering, upon dough forming and transferring equipment. The cookies produced from the coextruded dough composition have the appearance of a simple dough cookie.

284 Procedure and device for manufacture of tarts.

GRINGOIRE-BROSSARD

France 2 624 346 (1989)

MILK AND DAIRY PRODUCTS

- 285 Carbonated liquid dairy product and method of production thereof
DAILRY RESEARCH INC.

PCT International WO 89/02222 (1989)

- 286 A process to prepare a tablet for use in the preservation of milk samples

THE BOOTS COMBANY PLC.

India 162 751 (July 1988)

The patent relates to the presevation of samples of milk. It provides a tablet for use in the preservation of samples of milk for analysis comprising bronopol and a water-soluble solid carboxylic acid, the amount of the organic acid being within the range 0.002 to 0.07 milli-equivalents per milligram of bronopol. The tablet of the present invention may be prepared by conventional tableting methods using an appropriate filler, for example sodium chloride, binding agent such as polyvinyl pyrrolidene and lubricant such as sodium benzoate.

- 287 A process for the production of a milk powder

SOCIETE DES PRODUITS NESTLE SA.

India 163 128 (August 1988)

The project envisages a process a for the production of a milk powder having certain characteristics of roller-dried powders, especially a high content of free fats, but the lactose in crystallized form by a process which does not have any of the drawbacks associated with that technique. The powder prepared with this method may be used as an intermediate product in the manufacture of various food products such as sauces, desserts, ice creams, confectionery and chocolate goods.

- 288 New process for production of dried milk, the dried milk produced and installation for its production

KERGOMARD (JR)

France 2 620 905 (1989)

- 289 Packaged structured cultured milk products with fat content 1-40%

and method for their preparation

MELKUNIE HOLLAND BV.

Netherlands 8 702 710 (1989)

290 Artificial cream

UNILEVER PLC.

Great Britain 2 205 726 (1988)

291 Process for preparation of fermented milk products

NETHERLANDS INSTITUT VOOR ZUIVELONDERZOEK

Netherlands 8 703 019 (1989)

292 Cheese manufacture

DANSCO DIARY PRODUCTS LTD.

Europe 0 312 359 (1989)

293 Foods of the processed cheese type and their manufacture

MERO ROUSSELOT SATIA

France 2 622 772(1989)

294 Cheese and yam product

FUJI OIL CO. LTD.

United States 4 837 040(1989)

295 Process for application of a liquid release agent to a sheet of cheese and device for implementation of this process

BARTLING (H)

Germany 3 803 756 (1989)

296 In-package ripening of blue cheese curds

MORRISON (CA)

United States 4 824 682 (1989)

- 297 Method for removing β -lactoglobulin from bovine milk whey

MEIJI MILK PRODUCTS CO. LTD.

United States 4 834 994 (1989)

- 298 Preparation of a whey product with reduced allergenicity

SOCIETE DES PRODUITS NESTLE SA.

Europe 0 311 795 (1989)

- 299 Method for preparation of a granulated product on the basis of
desugared whey

COOPERATIEVE CONDENSFABRIEK FRIESLAND

Netherlands 8 702 768 (1989)

- 300 A process of recovering lactose from whey

VALIO MEIJERIEN KESKUSO SUUSLIIKE

Europe 0 311 977 (1989)

- 301 Process for obtaining concentrates having a high α -lactalbumin
content from whey

EXPRESS FOODS GROUP LTD.

Europe 0 311 283 (1989)

- 302 Hard butter

ASAHI DENKA KOGYO

Europe 0 307 493 (1989)

- 303 Adjustment of the water and fat contents of butter by metering of
water into the kneader of a continuous buttermaking machine

VEB ELMO EGGESIN

Germany 264 836 (1989)

- 304 Low fat custard-type yoghurt product and method
PRO-MARK CO. INC.
United States 4 837 035 (1989)
- 305 Textile for draining and pressing of pressed curd cheeses
SERAMAC SARL
France 2 622 767 (1989)
- 306 Yoghurt-based sauces and their manufacture
BOUDIER (JF)
France 2 623 376 (1989)
- 307 Low calorie ice cream
HOLLAND SWEETENER CO.
Netherlands 8 702 797 (1989)
- 308 Method for packaging (in coiled tubular casing) and dispensing ice cream and the like
ZEVLAkis (JM)
United States 4 830 864 (1989)

MEAT, FISH AND POULTRY

- 309 Method of treating fresh meat cuts
WILSON FOODS CORP.
United States 4 818 548 (1989)
- 310 Control of bacteria on meat producing carcasses
MONSANTO CO.
Europe 0312 519 (1989)

- 311 Process for no-contact evaluation of quality characteristics of an item of the meat product type
BREITSAMETER (H)
Germany 3 047 490 (1989)
- 312 Process and device for industrial preparation of Cooked meat
LOISEAU (D)
France 2 621 455 (1989)
- 313 Sausage encased in a flat collagen film with meshlike surface texture and process for manufacturing the same
NATURIN-WERK BECKER & CO.
PCT International 89/01291 (1989)
- 314 Nitrite-free curing of bacon and product thereof
GEORGIA OIL & GAS CO. INC.
United States 4 806 372 (1989)
- 315 Process for manufacture of smoked ham
DIRKA-SCHINKEN
Germany 3 734 266 (1989)
- 316 Process for preservation of fish
CORNELL RESEARCH FOUNDATION INC.
United States 4 832 972 (1989)
- 317 A process for the extraction of polyunsaturated fatty acid esters from fish oils and pharmaceutical and/or dietetic compositions containing said ester
INNOVA DI RIDOLFI FLORA & C. SAS.
Europe 0 292 846 (1988)

- 318 Process for producing protein-rich fish meal and/or fish oil
ASAHI DENKA KOGYO KK.
Europe 0 301 795 (1989)
- 319 A process of forming a shrimp analog
GENERAL FOODS CORPORATION
India 162 895 (July 1988)
- The patent describes a process of forming shrimp analog products from heat coagulable vegetable protein as a primary or sole source of protein, amylose containing starch and lipids capable of forming a complex with the amylose starch during a subsequent high temperature extrusion process. The resulting product has improved firmness and elasticity without detracting from the desired shrimp like texture of such products.
- 320 Process for treatment of shell fish, especially oysters to ease their opening before consumption
LAUGRAUD (B)
France 2 622 400 (1989)
- 321 Production of frozen surimi
UENO SEIYAKU
United States 4 806 378 (1989)
- 322 Method for the (thermal) ultrapasteurization of liquid whole egg products
SWARTZEL (KR)
United States 4 808 425 (1989)
- 323 Process for manufacturing a product based on hard-boiled egg
OV' ACTION
United States 4 822 628 (1989)
- 324 A composite carton for eggs

PACKAGING CORPORATION OF AMERICA

Europe 0 316 466 (1989)

FRUIT JUICES AND SOFT BEVERAGES

- 325 Process and device for manufacture of deaerated beverages from 2 components, especially syrup and water

MATEK GMBH MASCHINENTECHNIK

Germany 3 003 394 (1989)

- 326 Beverages by lactic acid fermentation and methods of producing the same

KAGOME KK.

Europe 0 308 064 (1989)

- 327 Calcium-supplemented beverages and beverage concentrates containing low levels of sulfate

PROCTER & GAMBLE CO.

United States 4 830 862 (1989)

- 328 Method for increasing stability of liquid beverage concentrate

GENERAL FOODS CORP.

United States 4 830 870 (1989)

- 329 Production of low-ethanol beverages by membrane extraction

SEPRACOR INC.

United States 4 816 407 (1989)

- 330 Malt beverages with improved flavour and method of making the same

STORH BREWERY CO.

United States 4 816 280 (1989)

- 331 Bran drink

PRODUCT RESOURCDS INTERNATIONAL INC.

Europe 0 317 659 (1989)

332 Canning soft drinks

CONTINENTAL WINE EXPERTS LTD.

Europe 0 312 408 (1989)

333 Manufacturing of dietetic drink based on lactic acid

BAHDE (W)

Germany 3 739 557 (1989)

334 A dry blended mixture for instant drink and process for its preparation

SOCIETE DES PRODUITS NESTLE SA.

Europe 0 290 636 (1988)

335 Pressure-resistant beverage container

INDAG GESELLSCHAFT FUR INDUSTRIEBEDARF

India 164 147 (February 1985)

The patent relates to a pressure resistant beverage container, especially of flexible multi-layer sheet material having a layer of liquid-impermeable weldable plastics material facing inwardly of the container and an outwardly adjoining layer of material impermeable to aromatic substances.

336 Carbonated beverage can for carbonated beverages

SHELL OIL CO.

Europe 0 317 675 (1989)

337 Method for producing cappuccino-type coffee having a foamed surface

NESTEC SA.

United States 4 830 869 (1989)

- 338 Preservation of raw coffee extract

JACOBS SUCHARD GMBH

Germany 3 737 109 (1989)

- 339 A process for preparing aromatized instant coffee

SOCIETE DES PRODUITS NESTLE SA.

India 162 839 (July 1988)

The project relates to a process for transferring aroma from roast and ground coffee to instant coffee. Various expedients have been suggested to prevent the loss of volatile aromatics during processing of roast coffee beans. It has been found that very low powder temperatures, which create a steep temperature gradient between the roast and ground coffee and the instant coffee as well as carrier gas for the volatiles, are not at all necessary to produce an aromatized instant coffee with high quality aroma.

- 340 Decaffeination of aqueous extracts

CHOCK FULL O'NUTS CORP.

United States 4 816 275 (1989)

- 341 Process for decaffeination of green coffee

JACOBS SUCHARD GMBH

Germany 3 736 322 (1989)

- 342 A device for preparing a decoction of tea

RAJ RAVI

India 164 198 (April 1986)

The patent relates to a device for preparing a decoction of tea. The period over which the tea leaves are kept in contact with hot water can be predetermined, so that for a given quantity of tea leaves and hot water, an optimum flavour can repeatedly be obtained without guess work.

- 343 Process for preparation of cocoa butter aroma concentrate

FRANZKE (C)

Germany 265 074 (1989)

- 344 Fruit juice mix for whipped and/or frozen applications

OLYMPUS INDUSTRIES INC

United States 4 816 283 (1989)

- 345 Process of preparing frozen juice product

FRESH JUICE CO. INC.

United States 4 816 273 (1989)

- 346 Fruit shake and method of making the same

OLYMPUS INDUSTRIES INC.

United States 4 830 868(1989)

- 347 Process for reduction of the potassium content of fruit juices,
nectars and beverages

MORUS (R)

Germany 3 814 572 (1989)

- 348 Commercially processed orange juice products having a more hand-
squeezed character

PROCTER & GAMBLE CO.

Europe 0 292 047 (1988)

- 349 Low viscosity evaporative orange juice concentrates hasving less
cooked off-flavour

PROCTER & GAMBLE CO.

Europe 0 292 046 (1988)

- 350 Process for preparing concentrated green mango squash

MUKUND KANTILAL SHAH

India 164 517 (April 1989)

SPICES AND CONDIMENTS

- 351 Preparation of a spice extract having antioxidant action
SOCIETE DES PRODUITS NESTLE SA.
Europe 0 307 626 (1989)
- 352 Preparation of a selenium-containing plant preparation from garlic and Allium moly, a new cultivars of these plants, and their use in pharmaceutical preparations and in bread
KONVICKA (O)
Germany 3 737 566 (1989)
- 353 Method of making salt-free kpickles
OWADES (JL)
United States 4 828 848 (1989)

FATS AND OILS

- 354 Process for the preparation of direct expanded high fat, farinaceous product
GENERAL FOODS CORPORATION
India 163 052 (July 1988)
- The patent relates to a process directly expanding a high oil, essentially farinaceous material and a direct expanded, high fat, farinaceous product. It is concerned with extruding a cereal flour-based dough having atleast 6% oil into direct expanded breakfast cereals, snack item, fat foods or the like with good texture, flavour and eating characteristics, consumable as it is, as well as in hot and cold liquids such as milk.
- 355 Process for separating saturated fatty acids
UBP INC.

India 164 549 (April 1989)

The patent describes an invention which pertains to the solid bed adsorptive separation of fatty acids. The process employs an adsorbent comprising particular polymers which selectively absorb one fatty acid from a feed mixture containing more than one fatty acid. It has been observed that crystalline silica is highly suitable as an adsorbent for the separation process of this invention is that it exhibits relative selectivity for a long chain saturated fatty acid with respect to shorter chain saturated fatty acid when used with an appropriate desorbent.

356 Process for forming a fatty acid diester

REVLON INC.

India 164 535 (April 1989)

The patent relates to a process for making fatty acid diesters containing unsaturated hydrocarbon chains. These are used in artificial flavourings for foods. Synthetically produced esters are utilized analogously to the natural esters and have great commercial importance.

357 Compositions containing novel solid, non-digestible fat-like compounds

PROCTER & GAMBLE CO.

Europe 0 291 106 (1988)

358 A process for the interesterification of oil or fat in presence of a fatty acid, fatty acid ester or different oil or fat with use of an alkaline high molecular weight lipase

JAPANESE RESEARCH & DEVELOPMENT ASSOCIATION FOR BIOREACTOR SYSTEM

Europe 0 305 901 (1989)

359 Margarine and the like

UNILEVER NV.

Europe 0 302 713 (1989)

360 Process for refining vegetable oil

CPC INTERNATIONAL INC.

India 162 682 (July 1988)

The patent relates to the refining of crude vegetable oils containing impurities such as phospholipids, waxes and trace metals. In order to produce an essentially additive free product having good oxidative, flavour and cold-test stabilities.

361 Marine/vegetable oil blend and products made therefrom

UNILEVER NV.

Europe 0 304 115 (1989)

PROCESSED FOODS

362 Nutritional athletic bar

NABISCO BRANDS INC.

United States 4 832 971 (1989)

363 Process for preparation of bifidogenic dietetic foods and foods for infants, the foods having reduced antigenicity

MILUPA (AG)

Europe 0 307 559 (1989)

364 Balanced fiber composition

NUTRILITE PRODUCTS INC.

Europe 0 265 046 (1988)

365 Roundish food product and method of manufacturing it

UNILEVER NV.

Europe 0 302 572 (1989)

366 Process for the treatment of extruded foods

SCHAAF (HJ)

Germany 3 737 443 (1989)

- 367 Extruded products and method and apparatus
UNILEVER NV.
Europe 0 293 022 (1988)
- 368 Process for manufacture of snacks
SCHAAF (HJ)
Germany 3 737 441 (1989)
- 369 Process for manufacture of cereal products, snacks and instant
porridge type products
SCHAAF (HJ)
Germany 3 737 442 (1989)
- 370 Bagged snacks
TUCKER FOODS LTD.
Great Britain 2 208 584 (1989)
- 371 Snack cracker
SNACKRITE INC.
PCT International WO 89/02225 (1989)
- 372 Microwave popcorn product with serving bowl feature.
NABISCO BRANDS INC.
Europe 0 294 087 (1988)

MICROBIOLOGY AND FERMENTATION
(including Alcoholic Beverages)

- 373 Microbiological method for preparation of citric acid from
nutrient medium
RUMBA (AA)

India 164 190 (January 1989)

The patent relates to microbiological industry, particularly to a microbiological method for preparation of citric acid used in food industry for the production of confectionery products, soft drinks, and canned foods. It uses a cheap source material for the nutrient medium i.e. cane molasses.

- 374 DNA fragments, containing a lactic acid bacterium-specific regulator region for the expression of genes coding for normally heterologous proteins

NETHERLANDS INSTITUT VOOR ZUIVELONDERZOEK

Europe 0 307 011 (1989)

- 375 Shelf life and subsequent growth of *Lactobacillus acidophilus*, *Propionibacterium shermanii* and *Leuconostoc citrovorum* in dietary fibre based supplement preparation

REDDY (MS)

United States 4 806 368 (1989)

- 376 Process for preparation of β -galactosidase from *Escherichia coli*

SCHWENZER (B)

Germany 264 230 (1989)

- 377 Microbiological process for preparation of terpene flavours

PERNOD-RICARD

France 2 622 208 (1989)

- 378 Procedure for detection of microbiological contamination of liquid products in packs

BELIN (JM)

France 2 624 274 (1989)

- 379 Yeast strains producing cellulolytic enzymes (of *Trichoderma reesi*) and (recombinant DNA) methods and means for constructing them.

OY ALKO AB.

Europe 0 312 121 (1989)

- 380 Particulate encapsulated dry yeast, process for its manufacture and its use

RAPS & CO. GEWURZWERK

Germany 3 738 599 (1989)

- 381 A method of preparing microbiocidal composition

INTERFACE RESEARCH CORPORATRION

India 164 367 (March 1989)

The patent relates to microbiocidal compositions and methods for the preparation and use of such compositions. These microbiocidal compositions are effective in killing or inhibiting a wide variety of harmful, destructive or offensive microorganisms including viruses, bacteria, yeasts and molds.

- 382 Process for preparation of an alcoholic mixed drink

LUTTERBECK (W)

Germany 3 735 229 (1989)

- 383 Process and device for removal of alcohol from beer, brewers yeast, wines, sparkling wines, etc.

GEA WIEGAND GMBH

Europe 0 193 206 (1989)

- 384 Process for producing a taste-enriching seasoning from beer yeast

AJINOMOTO CO. INC.

United States 4 806 376 (1989)

- 385 Alcohol-free beer

HEINEKEN TECHNISCHE BEHEER

Netherlands 8 702 126 (1989)

- 386 Preparation of low calorie beer
BOSTON BEER LTD PARTNERSHIP
United States 4 837 034 (1989)
- 387 Process for continuous fermentation of beer wort
DRAWERT (F)
Germany 3 738 188 (1989)
- 388 Process for purification of fruit brandies and spirits
CHRISTOPH (N)
Germany 3 734 400 (1989)
- 389 Method of extracting hop pellets with liquified carbon dioxide
TROSTBERG
United States 4 828 867 (1989)
- 390 Process for the preparation of isomerised hop pellets
STEINER HOPS LTD.
Europe 0 311 330 (1989)
- 391 Ultrafiltration of red wines
HEUBLEIN INC.
United States 4 834 998 (1989)
- 392 Automated method for a semi-solid fermentation used in the production of ancient quality rice vinegar and/or rice wine
HSU (EJ)
United States 4 808 419 (1989)
- 393 Process for producing L-lysine by fermentation

KYOWA HAKKO KOGYO CO. LTD.

India 163 043 (July 1988)

The patent relates to a process for producing L-lysine which has a great demand as animal food, additive to animal feed or food, starting material of a medicament etc. at an industrially low cost. It is done by fermentation using microorganisms belonging to the genus *Brevibacterium* and having both an ability to accumulate L-lysine in a considerable amount and a resistance to antibiotics of two or above; or a resistance to at least one of purine analog and pyrimidine analog.

- 394 Process for production of a nutritional lactic acid fermentation product

NAGANO MISO

United States 4 816 267 (1989)

- 395 A process for the production of ethanol by continuous fermentation
NOBEL CHEMATUR AB.

India 164 536 (April 1989)

The patent relates to a process for the production of ethanol by continuous fermentation of a carbon hydrate containing substrate in a fermentor, in which process a stream of fermentation liquor is continuously withdrawn from the fermentor and divided in a centrifugal separation step into a yeast enriched stream. This is recirculated to the fermentor and into an essentially yeast-free stream, which is divided in a primary distillation step into a top stream enriched in ethanol and a remaining liquid bottom stream, of which a part is recirculated to the fermentor and the remaining part is fed to a secondary distillation step for division into a vapour stream containing the remaining ethanol and an ethanol impoverished stillage stream.

- 396 Process for increasing the ethanol yield in fermentation

WEIDE (H)

Germany 265 166 (1989)

INFESTATION CONTROL AND PESTICIDES

- 397 Process for the preparation of insecticidal composition being shaped as a briquette

VSESOJUZYNY NAUCHO-ISSLE DOVATELSKY INSTITUT VETERINARNOI ENTOMOLOGII I ARAKHNOLOGII

India 164 600 (April 1989)

The patent relates to chemical means of pest control such as control of flies, mosquitoes, gnats, green-house white flies, cockroaches, mites and to process for preparing insecticidal composition and methods it being shaped as a briquette.

398 A process for preparing novel insecticidal carbamate derivatives

AMERICAN CYANAMID COMPANY

India 164 573 (April 1989)

The patent describes the preparation of the insecticidal compounds by the reaction of carbofuran with oxalyl chloride in a temperature range of 0 C to 150 C and preferably 60 C to 120 C in an inert organic solvent such as ethers (diethyl ether, dioxane or tetrahydrofuran), hydrocarbons (such as benzene, toluene or xylene), chlorinated hydrocarbons (such as chloroform, dichloroethane or chlorobenzenes) and nitrites, ketones and esters and mixtures of these solvents.

399 Process for preparing a powdered insecticidal composition

DRYACIDE PTY LTD.

India 164 454 (March 1989)

The patent describes the preparation of a powdered insecticidal composition wherein silica gel and inert carrier mix must be washed and decanted several times to remove the sodium sulphate produced during the in-situ gellation. After washing, the product is filtered and dried. Silica gel used in the formulate of the product is pre-formed by acid treatment of sodium silicate and sprayed on to the dry, inert carrier. This carries significant savings in capital cost of manufacturing plant by eliminating the need for filters and decanters and also by reducing the drying equipment.

400 A process for producing condensed heterocyclic sulfonylurea compound

TAKEDA CHEMICAL INDUSTRIES LTD.

India 164 558 (April 1989)

The patent declares that the condensed heterocyclic sulfonylurea compounds and their salts have a strong herbicidal

activity and remarkably reduced damage on crops such as rice, wheat, barley, corn, soybean etc. and accordingly exhibit a highly selective herbicidal effect.

- 401 A process of manufacturing an improved liquid foliar nutrient formulation for increasing crop yield

GROWELL AGRO CHEM

India 164 239 (February 1989)

The project relates to a process of manufacturing an improved liquid foliar nutrient formulation for increasing crop yield containing not only NPK, chelated micronutrients, growth hormone, but also biostimulant and vitamin and also possessing adhesion properties and regulated pH.

- 402 A process of encapsulation of pyrethroid by interfacial condensation of complementary intermediates

PENNWALT CORPORATION

India 164 336 (February 1989)

The patent describes a process of encapsulation by interfacial condensation of complementary, organic, polycondensate-forming intermediates reacting to form polycondensate selected from the group consisting of polyamide, polyamide-polyurea, polysulfonamides, polyester, polycarbonate, polymethane and polyurea.

WASTE UTILISATION

- 403 Procedure for recovery of stevioside from material of plant origin

GIOVANETTO (RH)

Europe 0 302 948 (1989)

- 404 Pyrolysis of biomass to produce maximum liquid yields (suitable for use as liquid smoke for flavouring foods, especially meat)

WHISENHUNT FS.

PCT International WO 88/00935 (1989)

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